

# Instant Pot Risotto

This method works surprisingly well. It's currently my go-to instant pot recipe, replacing the spaghetti and meat sauce recipe I made last year. Be sure to have the onion and garlic already chopped, and your rice pre-measured before you turn on the pot, because they otherwise tend to burn if you're not paying full attention.

- **3 tablespoons extra-virgin olive oil, divided**
- **1 small yellow onion, finely chopped (about 1 cup)**
- **3 medium garlic cloves, thinly sliced**
- **1 3/4 cups (11 ounces) arborio or carnaroli rice**
- **1/3 cup dry vermouth**
- **2 teaspoons kosher salt**
- **4 cups chicken or vegetable broth (boxed is perfectly fine here.)**
- **2/3 cup (2 3/4 ounces) fresh or frozen peas (or lima beans work well, too.)**
- **1/2 cup (1 1/2 ounces) freshly grated Parmesan cheese, plus more for serving**
- **2 tablespoons unsalted butter**

## Step 1

Set your instant pot to SAUTE and let it heat up. (On mine, it says "Hot" instead of just "On.") Heat 2 tablespoons of the oil until shimmering. Add the onion and cook, stirring, until it softens and becomes translucent, about 4 minutes. Add the garlic and cook, stirring, until aromatic, about 1 minute.

## Step 2

Add the remaining 1 tablespoon of oil and the rice. Cook, stirring, until the rice is lightly toasted and smells nutty, 3 to 8 minutes. Stir in the vermouth and cook until the wine has evaporated, about 1 minute. Stir in the broth, then cover, set the steam valve to PRESSURE (or SEALING) and turn to HIGH. After the cooker reaches high pressure, which takes 5 to 10 minutes, cook for 6 minutes.

## Step 3

Release the pressure manually, then stir in the peas,

cheese and butter, if using, and continue to stir until the risotto is creamy and the peas are just warmed through, about 2 minutes. Taste, and adjust seasonings as needed. Divide among 4 bowls, top with more cheese.

#### **VARIATIONS**

*For red wine risotto:* Reduce the broth to 3 cups and add 1 cup of red wine.

*For pancetta and corn risotto:* Render 4 ounces diced pancetta until crisp before cooking the onion; substitute the kernels from 2 ears of corn for the peas.

*For lemon and herb risotto:* In place of peas, stir in 1/2 cup chopped tender herbs, such as basil, tarragon, chervil or parsley. Season to taste with fresh lemon juice.

*For Farro risotto:* Replace the arborio for farro, and cook for 12 minutes under pressure, and add 2 more cups of broth.